



**Abalone**  
CAPE



### **Shiraz**

W.O. WESTERN CAPE  
*South Africa*



Abalone Cape is named after the South African abalone, mostly known locally as perlemoen (from the Dutch meaning 'mother-of-pearl'), which is endemic to the shores of South Africa.



To serve with chicken wrapped in bacon and cheese, bacon salad, duck salad, duck in plum sauce, grilled lamb, and cheeses such as Brie or Camembert.



**Eye** - This is a ruby red wine of a good intensity with crimson reflections surrounding a mauve shade at the edge of the glass. This wine has kept its youthful colour.



**Nose** - At the nose this wine exudes youth. Fruity notes are dominated by blackcurrants and blueberries. A note of age appears with the aromas of cardamom, wood and smoke, beautifully blended with the fruitiness. Aeration brings the notes of plum and violet to this delight. A strong and full flavoured wine



**Palate** - This wine has all the flavours sensed at the nose, brought about with a fruity opening and followed by an acidic, tannic structure. This is a fresh and virile wine. The fresh notes of black fruits are delicious, and the spicy touches of pepper bring a warm edge



**Ageing potential** : 2 -5 years

**Serving Temp.** : 12°C to 15°C